## Amendments To the Claims

Claim 1 (Cancelled)

Claim 2 (Previously amended): A process for preserving fresh and processed mushrooms, comprising the steps of:

(a) contacting the mushrooms with a first antimicrobial solution comprising electrolyzed basic water having a pH of at least about 9.0;

(b) rinsing the mushrooms after said antimicrobial contacting step with a pH-neutralizing solution having a pH sufficient to return the mushrooms to the mushroom physiological pH of about 6.5,

wherein the neutralizing solution comprises an acidulant selected from the group consisting of ascorbic acid, erythorbic acid, citric acid, fumaric acid and combinations thereof.

Claim 3 (Original): The process of claim 2, wherein the neutralizing solution comprises the acidulant in the range of 0.1 to 3 percent by weight and the pH of the neutralizing solution is in the range of 2 to 5.5.

Claim 4 (Original): The process of claim 2, wherein the neutralizing solution comprises a browning inhibitor.

Claim 5 (Original): The process of claim 4, wherein the browning inhibitor is selected from the group consisting of ascorbate, erythorbate, EDTA and calcium chloride.

Claim 6 (Original): The process of claim 4, wherein the neutralizing solution comprises the browning inhibitor in the range of 1 to 4 percent by weight and the browning inhibitor is selected from the group consisting of ascorbate, erythorbate and a combination thereof.

Claim 7 (Previously amended): The process of claim 2, wherein the neutralizing solution comprises electrolyzed acidic water.

Claim 8 (Original): The process of claim 2, wherein the acidulant is fumaric acid and the neutralizing solution further comprises sodium benzoate or benzoic acid.

Claim 9 (Previously amended): The process of claim 2, said process further comprising the step of:

(c) rinsing the mushrooms with a second pH-neutralizing solution comprising a browning inhibitor.

Claim 10 (Original): The process of claim 9, wherein the browning inhibitor is selected from the group consisting of ascorbate, erythorbate, EDTA and calcium chloride.

Claim 11 (Cancelled)

Claim 12 (Previously amended): A process for preserving a fresh produce product, comprising the steps of:

(a) contacting the fresh produce product with a first antimicrobial solution comprising electrolyzed basic water having a pH of at least about 9.0;

(b) rinsing the fresh produce products after said antimicrobial contacting step with a pH-neutralizing solution having a pH sufficient to return the surface pH of the fresh produce product to the physiological pH of the fresh produce product,

wherein the neutralizing solution comprises electrolyzed acidic water.

Claim 13 (Original): The process of claim 12, wherein the neutralizing solution comprises a browning inhibitor.

Claim 14 (Original): The process of claim 13, wherein the browning inhibitor is selected from the group consisting of ascorbate, erythorbate, EDTA and calcium chloride.

Claim 15 (Original): The process of claim 13, wherein the neutralizing solution comprises the browning inhibitor in the range of 1 to 4 percent by weight and the browning inhibitor is selected from the group consisting of ascorbate, erythorbate and a combination thereof.

Claim 16 (Previously presented): The process of claim 12, wherein the neutralizing solution comprises an acidulant selected from the group consisting of ascorbic acid, erythorbic acid, citric acid, fumaric acid and combinations thereof.

Claim 17 (Original): The process of claim 16, wherein the neutralizing solution comprises the acidulant in the range of 0.1 to 3 percent by weight and the pH of the neutralizing solution is in the range of 2 to 5.5.

Claim 18 (Original): The process of claim 16, wherein the neutralizing solution comprises a browning inhibitor.

Claim 19 (Original): The process of claim 18, wherein the browning inhibitor is selected from the group consisting of ascorbate, erythorbate, EDTA and calcium chloride.

Claim 20 (Original): The process of claim 18, wherein the neutralizing solution comprises the browning inhibitor in the range of 1 to 4 percent by weight and the browning inhibitor is selected from the group consisting of ascorbate, erythorbate and a combination thereof.

Claim 21 (Previously presented): The process of claim 12, wherein the neutralizing solution further comprises fumaric acid and sodium benzoate.

Claim 22 (Previously presented): The process of claim 12, said process further comprising the step of:

(c) rinsing the fresh produce product with a second pH-neutralizing solution comprising a browning inhibitor.

Claim 23 (Original): The process of claim 22, wherein the browning inhibitor is selected from the group consisting of ascorbate, erythorbate, EDTA and calcium chloride.

Claim 24 (Cancelled)

Claim 25 (Previously presented): A process for preserving a fresh produce product, comprising the steos of:

(a) contacting the fresh produce product with a first antimicrobial solution having a pH of at least about 9.0;

(b) rinsing the fresh produce products after said antimicrobial contacting step with a pH-neutralizing solution comprising electrolyzed acidic water having a pH sufficient to return the surface pH of the fresh produce product to the physiological pH of the fresh produce product, wherein the neutralizing solution comprises a browning inhibitor.

Claim 26 (Original): The process of claim 25, wherein the browning inhibitor is selected from the group consisting of ascorbate, erythorbate, EDTA and calcium chloride.

Claim 27 (Original): The process of claim 25, wherein the neutralizing solution comprises the browning inhibitor in the range of 1 to 4 percent by weight and the browning inhibitor is selected from the group consisting of ascorbate, erythorbate and a combination thereof.

Claim 28 (Previously presented): The process of claim 25, said process further comprising the step of:

(c) rinsing the mushrooms with a second pH-neutralizing solution comprising a browning inhibitor.

Claim 29 (Original): The process of claim 28, wherein the browning inhibitor is selected from the group consisting of ascorbate, erythorbate, EDTA and calcium chloride.

Claims 30-33 (Cancelled)

Claim 34 (Previously presented): A process for preserving fresh and processed mushrooms, comprising the steps of:

(a) contacting the mushrooms with a first microbial solution having a pH of at least about 9.0; and

(b) rinsing the mushrooms after said antimicrobial contacting step with a pH-neutralizing solution having a pH sufficient to return the mushrooms to the mushroom physiological oH of about 6.5 comprising an acidulent selected from the group consisting of citric acid, fumaric acid, benzoic acid and combinations thereof; and

wherein the neutralizing solution comprises electrolyzed acidic water.

Claim 35 (Previously presented): A process for preserving fresh and processed mushrooms, comprising the step of:

(a) contacting the mushrooms with a first microbial solution having a pH of at least about 9.0; and

(b) rinsing the mushrooms after said antimicrobial contacting step with a pH-neutralizing solution having a pH sufficient to return the mushrooms to the mushroom physiological oH of about 6.5 comprising an acidulent selected from the group consisting of citric acid, fumaric acid, benzoic acid and combinations thereof; and

(c) rinsing the mushrooms with a second pH-neutralizing solution comprising a browning inhibitor.

Claim 36 (Original): The process of claim 35, wherein the browning inhibitor is selected from the group consisting of ascorbate, erythorbate, EDTA and calcium chloride.

Claim 37 (Previously presented): A process for preserving fresh and processed mushrooms, comprising the steps of:

(a) contacting the mushrooms with a first microbial solution having a pH of at least about 9.0; and

(b) rinsing the mushrooms after said antimicrobial contacting step with a pH-neutralizing solution having a pH sufficient to return the mushrooms to the mushroom physiological oH of about 6.5 comprising an acidulent selected from the group consisting of citric acid, fumaric acid, benzoic acid and combinations thereof;

wherein the pH-neutralizing solution comprises 1 to 50 ppm chlorine dioxide.

Claim 38 (Previously presented): A process of preserving fresh and processed mushrooms, comprising the steps of:

(a) contacting the mushrooms with a first microbial solution having a pH of at least about 9.0;

(b) rinsing the mushrooms after said antimicrobial contacting step with a pH-neutralizing solution having a pH sufficient to return the mushrooms to the mushroom physiological oH of about 6.5 comprising an acidulent selected from the group consisting of citric acid, fumaric acid, benzoic acid and combinations thereof; and

(c) rinsing the mushrooms with a second pH-neutralizing solution comprising a browning inhibitor;

wherein the pH-neutralizing solution comprises 1 to 50 ppm chlorine dioxide.

Claim 39 (Original): A process for preserving fresh and processed mushrooms, comprising the steps of:

(a) contacting the mushrooms with a first antimicrobial solution having a pH of at least about 9.0;

(b) rinsing the mushrooms after said antimicrobial contacting step with a pH-neutralizing solution having a pH sufficient to return the mushrooms to the mushroom physiological pH of about 6.5 comprising fumaric acid and sodium benzoate; and

(c) rinsing the mushrooms with a second pH neutralizing solution comprising a browning inhibitor.

Claim 40 (Original): The process of claim 39, wherein the browning inhibitor is selected from the group consisting of ascorbate, erythorbate, EDTA and calcium chloride.

Claim 41 (Original): The process of claim 39, wherein the neutralizing solution of step (c) comprises the browning inhibitor in the range of 1 to 4 percent by weight and the browning inhibitor is selected from the group consisting of ascorbate, erythorbate and a combination thereof.

Claim 42 (Original): A process for preserving fresh and processed mushrooms, comprising the steps of:

(a) contacting the mushrooms with a first antimicrobial solution having a pH of at least about 9.0;

(b) rinsing the mushrooms after said antimicrobial contacting step with a pH-neutralizing solution comprising ozonated water.

Claim 43 (Original): The process of claim 42, further comprising the step of:

(c) rinsing the mushrooms with a second pH neutralizing solution comprising a browning inhibitor.

Claim 44 (Previously presented): A process for preserving fresh and processed mushrooms, comprising the steps of:

(a) contacting the mushrooms with a first microbial solution having a pH of at least about 9.0; and

(b) rinsing the mushrooms after said antimicrobial contacting step with a pH-neutralizing solution comprising ozonated water; and

(c) rinsing the mushrooms with a second pH-nutralizing solution comprising a browning inhibitor;

wherein the browning inhibitor is selected from the group consisting of ascorbate, erythorbate, EDTA and calcium chloride.

Claim 45 (Original): The process of claim 44, wherein the neutralizing solution of step (c) comprises the browning inhibitor in the range of 1 to 4 percent by weight and the browning inhibitor is selected from the group consisting of ascorbate, erythorbate and a combination thereof.

Claim 46 (Original): A process for preserving fresh and processed mushrooms, comprising the steps of:

(a) contacting the mushrooms with a first antimicrobial solution comprising ozonated water; and

(b) rinsing the mushrooms with a neutralizing solution comprising a browning inhibitor.

Claim 47 (Original): The process of claim 46, wherein the browning inhibitor is selected from the group consisting of ascorbate, erythorbate, EDTA and calcium chloride.

Claim 48 (Original): The process of claim 47, wherein the neutralizing solution of step (c) comprises the browning inhibitor in the range of 1 to 4 percent by weight and the browning inhibitor is selected from the group consisting of ascorbate, erythorbate and a combination thereof.

Claim 49 (Original): A process for preserving fresh and processed mushrooms, comprising the steps of:

(a) contacting the mushrooms with a first antimicrobial solution having a pH of at least about 9.0;

(b) rinsing the mushrooms after said antimicrobial contacting step with a pH-neutralizing solution having a pH sufficient to return the mushrooms to the mushroom physiological pH of about 6.5 comprising a browning inhibitor and chlorine dioxide.

Claim 50 (Original): A process for preserving fresh and processed mushrooms, comprising the steps of:

(a) contacting the mushrooms with a first antimicrobial solution having a pH of at least about 9.0;

(b) rinsing the mushrooms after said antimicrobial contacting step with a pH-neutralizing solution having a pH sufficient to return the mushrooms to the mushroom physiological pH of about 6.5; and

(c) rinsing the mushrooms with a second pH neutralizing solution comprising a browning inhibitor and chlorine dioxide.